

s 2017 0126

The invention relates to the food industry, namely to a process for producing a mixture of cream-based sandwich fats. The process, according to the invention, comprises mixing the vegetable fat with a content of fatty polyunsaturated acids ω -3 and ω -6 of 75%, skimmed pasteurized milk and an emulsifier at 55...65°C, cooling the resulting emulsion and pasteurized cream to 3...7°C, mixing them with subsequent maturing for 2...4 h, whipping the mixture to the formation of granules with butter texture, after which the granules are washed and homogenized.

Claims: 3